

Serrated Knife Sharpening

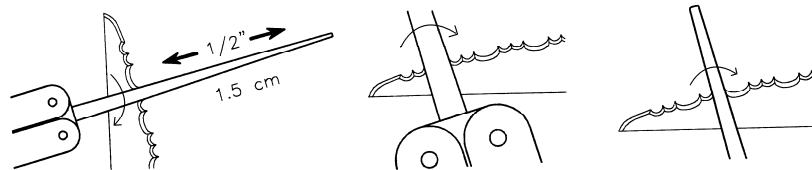
Sharpening a serrated knife is easily accomplished using the DMT Serrated Diafold® Knife sharpener; a tapered diamond file from $\frac{1}{4}$ " to $\frac{1}{16}$ " in diameter.

Rest the tip of the knife blade on a table edge under an overhead light and pivot the knife so that the serrations reflect light back at you brightly. This ensures the serrations are level (parallel) to the tabletop.

Match the diameter of the sharpener to the diameter of the serrations and stroke back and forth gently using about $\frac{1}{2}$ " of the rod while slightly rotating the sharpener.

Sharpen all the same size serrations first, then move the sharpening rod to the next size and sharpen those.

For a combination straight and serrated blades, use the serrated sharpener as a round file to sharpen the straight edge of the knife.



Overview

- ◆ Rest back edge of knife on table top edge.
- ◆ Level the bevel.
- ◆ Match rod diameter to serration diameter.
- ◆ Short back and forth stroke while rotating rod